



# Cocoa-Coconut No-Bake Cookies

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## TOOLS:

- [Cookie sheet or large plate \(1\)](#)
- [Large mixing bowl \(1\)](#)
- [Measuring cup \(1\)](#)
- [Pot \(1\)](#)
- [Teaspoon \(1\)](#)
- [Whisk \(1\)](#)
- [Wooden spoon \(1\)](#)



## PARTS:

- [1/3 cup butter \(or margarine\) \(1\)](#)
- [1/2 cup milk \(or evaporated\) \(1\)](#)
- [1 cup coconut \(1\)](#)
- [4 teaspoons cocoa \(1\)](#)
- [3 cups oatmeal \(1\)](#)
- [1 1/2 cup sugar \(1\)](#)  
*[can substitute half brown sugar; we did](#)*

## SUMMARY

This recipe is great for holidays or any other day. It's easy and fun to make, and the little ones will go crazy for them; I know we do.

## Step 1 — Cocoa-Coconut No-Bake Cookies



- First, you add both the oatmeal and coconut together in a large mixing bowl, and set aside.

## Step 2



- Next, bring out your pot and add your milk (or condensed, your preference), butter (or margarine), and your sugar. For ours we used 1/2 cup brown sugar and 1 cup white sugar.

## Step 3



- Add your cocoa, then put on stove, on low heat (DO NOT BOIL). Whisk or stir until the mixture becomes smooth so all the sugar and cocoa has dissolved.

## Step 4



- Add your pot of dissolved ingredients to your large mixing bowl of dry ingredients of oatmeal and coconut. Mix, mush, and fold until it's thoroughly mixed.

## Step 5



- Lastly, you will want to spoon your mixture into bite-sized cookies. I used 2 teaspoons cupped together to form the style and shape of cookie I wanted. Then place them on a cookie sheet with wax paper on it so they won't stick to the pan (everyone hates doing dishes). Now you let them set. I like to put them in the fridge overnight for best results.
- Enjoy! Bon appétit!

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